

HONEY-SPICE ACORN SQUASH

SOURCE: QUICK COOKING SEPT/OCT 2001 (ALPHA WILSON)

INGREDIENTS:

1/3 C honey

1/2 tsp salt

1/4 tsp ground ginger

1/4 C butter or margarine, melted

1/4 tsp ground cinnamon

4 medium acorn squash

DIRECTIONS:

In a bowl, combine first 5 ingredients. Cut squash in half - discard seeds. Fill squash halves with butter mixture. Place in greased 15x10x1" baking pan - cover/bake 1 hour at 375° F or till squash is tender. Uncover - bake 10 minutes longer.

Serve 4 squash halves. Drain & discard butter mixture from remaining squash for another use.

Serves: 4 (+ 4 C mashed squash)